

ALL DAY MENU

WEDNESDAY, THURSDAY 11AM – 10 PM | FRIDAY 11AM - 11PM | SATURDAY 3PM – 11PM | SUNDAY 3PM - 10PM

 **MANGO MARGARITA | 15**
casamigos blanco tequila. orange liqueur. adjusted mango. agave

 **SPHERICAL SPRITZ | 15**
ketel one botanical vodka. st~germain. citrus. prosecco

 **MOIRA ROSE | 15**
the botanist gin. rosewater syrup. lemon. prosecco

 **DEVIL'S MULE | 15**
espolon blanco tequila. pomegranate. lime. q ginger beer

 **BIKINI BOTTOM | 15**
bulleit rye. orgeat. blue spirulina. pineapple, lime, bitters

 **BLOOD ORANGE MANHATTAN | 15**
woodford reserve bourbon. sweet vermouth. blood orange. bitters

 **TIGERTAIL | 15**
santa teresa 1796 rum. banana. cinnamon. pineapple. lime.

 **SOUTHERN BELLE | 15 / 55**
sweet tea-infused tito's handmade vodka. peach. lemon

 **LAVENDER MARRIAGE | 15 / 55**
bombay sapphire gin. lavender. lemon. agave.

 **ROSÉ SANGRIA | 10/40**
vodka, rosé wine. peach, citrus

ZERO PROOF COCKTAILS

REFRESH

pomegranate. lime. mint. q ginger beer

ROSEBUD

rosewater syrup. lemon. agave. seltzer

SMALL BITES

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MANGO PINEAPPLE GUACAMOLE | 11
cumin-dusted tortilla

SAMOSA PUFFS | 11
sweet tamarind sauce

FRIED CHICKEN LOLLIPOPS | 13
naked or tossed in rebel sauce. banana ketchup. fried garlic

PAUL'S BALLS | 10
grilled sourdough

CHEESE & CHARCUTERIE | 18
chef's selection

SALAD

REBEL CAESAR* | 11
baby kale. five minute egg. parmesan crisp. sourdough loaf. creamy peppercorn dressing
+ chicken 7 +salmon 11 + steak 9 + lobster 16

ROOFTOP COBB | 18
grilled chicken. blueberry ranch. avocado baby tomatoes. corn. iceberg lettuce

POACHED SHRIMP & WATERMELON | 17
red onion. jalapeño. feta cheese. radish

FLATBREADS

HEIRLOOM TOMATO & BUFFALO MOZZARELLA | 17
young basil. cracked pepper. agrodolce +pepperoni | 2.50

CHICKEN TIKKA | 14
shaved red onion, queso fresco, cilantro

SHORTRIB FLATBREAD | 16
caramelized onions. great hill blue

BIG BITES

LOBSTER ROLL | MP
NE style or CT style. with fries or cape cod chips

REVERE BURGER* | 18
sweet n spicy bacon. fried egg. lettuce. tomato. Cholula mayo. brioche*

SUMMER VEGETABLE W/ PESTO A LA CRÈME | 18
fusili pasta. young basil
+ chicken | 7 +salmon | 11

R@R TACOS

lettuce. avocado. cotija. mango pineapple salsa
FRIED SCALLOP 20 FRIED COD 18 CHICKEN TINGA 15

MEMPHIS STYLE BBQ CHICKEN | 29
fingerling potatoes. potato and garden vegetable salad

DESSERT

HOUSE-CHURNED SORBET | 7
seasonal flavors

BOTTLES & CANS

DRAFT | 8 ROTATING SELECTION
- ask server for details

ALLAGASH WHITE | 8 belgian wheat 5.1%

BUDWEISER | 7 adjunct lager 5.0%

CORONA EXTRA | 7 mexican lager 4.6%

GUINNESS | 10 stout (16 oz) 4.2%

HEINEKEN 7 pale lager 5.0%

LORD HOBO BOOMSauce | 11
new england ipa (16 oz) 7.8%

MICHELOB ULTRA | 7 light lager 4.2%

NIGHT SHIFT NITE LITE | 11
american light lager (16 oz) 4.3%

MIGHTY SQUIRREL BREWING CO.
CLOUD CANDY | 11
IPA (16 oz) 6.5%

JACKS ABBY HOUSE LAGER | 11 (16 oz) 5.2%

LAGUNITAS | 8 IPA 6.2%

NOTCH LEFT OF THE DIAL | 8
american ipa 4.3%

SAM ADAMS BOSTON LAGER | 8
vienna lager 5.0%

SAM ADAMS SEASONAL | 8 rotating 5.3%

STELLA ARTOIS | 7 european pale lager 5.0%

STRONGBOW | 10 cider (16 oz) 5.0%

TRULY | 8 hard seltzer 5.0%

HEINEKEN 0.0 | 8 non-alcoholic 0.0%

All wine is served in 375 ml bottles, unless noted otherwise

BUBBLES

LA MARCA PROSECCO. Veneto. Italy..... 24

VEUVE CLICQUOT YELLOW LABEL BRUT..... 60 | 120 (750 ml)
Champagne. France

CAPOSALDO PROSECCO..... 60 (750ml)
Veneto. Italy

MÛET & CHANDON BRUT ROSÉ..... 130 (750 ml)
Champagne. France

WHITE/SKIN CONTACT

FLEUR DE MER ROSÉ.....28
Côtes de Provence. France

SANTA MARGHERITA PINOT GRIGIO..... 32
Valdadige, Italy

WHITEHAVEN SAUVIGNON BLANC..... 26
Marlborough. New Zealand

IMAGERY CHARDONNAY, California..... 26

RED

J PINOT NOIR. Sonoma Valley. CA..... 30

SEGHEISIO ZINFANDEL..... 32
Sonoma County, California

ALAMOS MALBEC. Mendoza, Argentina..... 26

IMAGERY CABERNET SAUVIGNON.....28
California

DECOY CABERNET SAUVIGNON..... 30
California